

Blackwood On Bridge

By Easley Blackwood

note this point about my recent series of on the proper use of THE PASS. You must I am recommending a general policy of in your bidding. Decidedly not. Per rather lean toward the aggressive side. The of aggressiveness depends, of course, on the of the situation at

ant you to pass in the and I have out- cases where passing are likely to bring you than bidding. If you

have not been passing these situation, and if you will diligently remind yourself to do so, you will definitely save thousands of points.

Here, briefly, are the recom- MONTREAL, Nov. 16th.—Just for fun, I like to experiment and see how many different ways I can serve Jell-O. And there seems to be no end of exciting and economical desserts and salads that JELL-O JELLY POWDERS can make. In whips, with fruit, in fillings, or served plain—Jell-O's seven wonderful "locked-in" flavors have proved to me again and again that here indeed, is a wealth of sparkling ideas for all wonderful treats. You'll discover so many new ways of serving it are quick and easy on the budget. Serve Jell-O often!

Real Bargain For You... a wonderful 3-WAY PAN-CAKE GRIDDLE of heavy Wear-Ever Aluminum! The "Aunt Jemima" folks are offering it for only \$1.50 and 1 Aunt Jemima Pancake Flour Box or Bag Top. Simply send the money order or cash (carefully wrapped) plus the box or bag top with your name and address, to me—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—and I'll get you a 3-Way Pancake Griddle... the handiest griddle it boils steaks, chops, hamburgers—it fries eggs, bacon, bakes potato cakes, buckwheat cakes and m-m-m-m!—golden MINA PANCAKES. Ask your grocer for Aunt Jemima flour next time you're shopping... and write to me for your 3-Way Pancake Griddle!

White Washes... without red hands? If your hands have been taking a beating from some of those no-rinse chemical soaps, then I'd switch to DUZ. After all, why should you wash with rough, red hands? DUZ clothes so beautiful and white—and leaves your hands soft and white, too! You can wash with DUZ, with two active detergents really amazing cleaning power plus the most marvelous for hands! You'll find much I'd recommend a Giant Economy Size DUZ! Then try it on your big wash—see how DUZ does everything!

Yours For A Happy Recovery! A free recipe folder, written for convalescents and folks on special diets, has been prepared by Heinz dietitians. Twenty-one delicious recipes to make any convalescent feel like sitting up and taking notice! And, with this booklet to help you, you'll find diet food so much easier to prepare... so much more interesting to eat! In fact, the whole family will enjoy these good dishes—Prune Shake, Fruit Milk Whip, Vegetable Souffle... all made with good HEINZ STRAINED FOODS. Write for your FREE COPY today!—you'll find it so useful!—Barbara Brent, 1411 Crescent St., Montreal, P.Q.—and ask for Heinz "Special Recipes"!

Something Brand New For Baby's Bath!... a clean-as-clean—can be C-I-L-SPONGE. You see, these wonderful C-I-L Cellulose Sponges are soft as velvet when wet... kind and gentle to baby's tender skin. Holds lots of soap 'n' water! You'll like them for your bath, too—for exactly the same reasons that make them so right for baby's bathtime! And for dishes and general housecleaning, I've found there's nothing like em! C-I-L Sponges come in five convenient sizes—at hardware, department, drug, variety and grocery stores. And, when you're buying—be sure to look for the C-I-L label—it's your assurance of quality.

Women who seem to have been "born" with a talent for cooking. But good cooking is not just a happy "knack"—it's something we can all do. The simple secret is to "know your flavour tricks!" And one of the simplest, most economical ways I know to give food exciting, "This-is-delicious!" flavour is with tangy, beefy-good BOVRIL. Yes, once you've enjoyed Bovril as a hot drink, you'll want to add its meaty, deep-brown flavour to all your soups, stews and soups—or as a cracker spread. M-m-m-m! Bovril is chock-full of the mouthwatering flavour of good meat with a special spiciness added. No wonder it's such a favourite with so many good cooks! Try it!—buy it at your butcher's next time you're shopping.

Your Budget is a problem these days of rising prices, isn't it? Just staying within your allowance calls for an eagle eye and general ex- for getting together a "dimes 'n' dollars" fund, that really calls for brains. That's when I recommend the BANK OF AMERICA CANNED SALMON. It can be so helpful in convenient, safe place money out of temptation! Personally, I put I can squeeze into my budget. It's surprising how small savings mount up to themselves. Just open a Savings Account and start saving pennies for that "special" you want.

High Food Prices needn't bother your budget! For—here's the good news... you can make the most appetizing, economical meals imaginable... with luscious CANNED SALMON as the favourite! Here, for instance, is just one of many favourite Canned Salmon dishes: Canned Salmon: Flake 1 lb. salmon and add 1/2 tsp. salt, 1/2 tsp. pepper, 3/4 cup bread crumbs, 1 egg, 1 tsp. oil. Add 3 beaten egg yolks; mix thoroughly and then fold in 3 stiffly beaten egg whites. Bake in greased custard cups. Set in pan of hot water and bake for 30 minutes. Unmold on a hot plate and serve with a tartar sauce. You've discovered Canned Salmon—you'll find dozens of ways to use it as a main course dish. And, of course, it's good in sandwiches and salads. So economical, too! For, you see, Canned Salmon is all cooked and ready to eat—it's all food—absolutely no waste!

Each Your Pennies as wisely as I do these days, you'll well- up to 5 Minute "CREAM OF WHEAT" in both goodness and value! So why not do as so many Canadian do—get that "Cream of Wheat" habit! 5 Minute "Cream of Wheat" is so easy to prepare—cooks to digestibility in just five minutes of boiling. So smooth and good, and so good for you! Contains Iron necessary for good red blood cells. Yes, I always feel I'm getting a lot for my money when I buy 5 Minute "Cream of Wheat".

mentations I have given you! Don't overcall on a shabby suit just because you have a few high cards. Have a good suit—with enough solidity to guarantee a reasonable number of winners if the worst happens and you are doubled. Please don't overcall because "I had an opening bid." In overcalling, winners are more important than honor count.

Pass with a shaded raise for partner's opening bid of one in a suit, when second hand overcalls. Remember, the purpose of a shaded raise is to give partner another chance to bid if he has a fine hand. The opponent's overcall gives that chance. A raise from you now will be misleading.

PASS WHEN STRONG IN OPPONENT'S SUIT

Pass (don't double) when your right hand opponent opens the bidding and you have a hand which meets the requirements for a take-out double, but your principal strength lies in the opponent's suit. This is particularly important when you are weak in the majors or where the opponent opens one major suit and you are weak in the other one.

Pass when the strength is fairly evenly divided around the table, both sides are bidding briskly and finally you are doubled in a contract you feel sure you can make. Don't redouble unless you are certain you can set the opponents satisfactorily if they go on in their suit.

Pass when you and your partner obviously have the best cards, an opponent makes a sacrifice bid, and you are not sure whether to double or go on in your suit. In this situation partner is absolutely forced by your pass. He must either double or bid again, according to his actual holding and the previous bidding of the hand.

IODE Plans For Jubilee

The monthly meeting of the Queen Mary Chapter IODE was held Tuesday night at the home of Mrs. G. E. Moore with the Regent, Mrs. J. R. Carr, in the chair.

Two new members were initiated and four applications for membership were received.

Post War convener reported that five Christmas food parcels were sent overseas.

Child and family welfare convener reported that a needy family had been supplied with clothing and that blankets would be ordered for further use.

Arrangements were made for the Golden Jubilee Bazaar which will be held in the Civic Centre on November 23. Many beautiful articles were turned in. These will be on sale at the bazaar.

IODE calendars were given out and many of these calendars will be presented to schools and other prominent places throughout the city.

The next meeting will be held at the home of Mrs. J. Carr, Borden Street.

Mrs. R. Scherck was the winner of the monthly raffle.

WILLING HELPERS

CHOBHAM Surrey, England @—Customers turned to with a will and rolled out the barrels when the beer-store at the Cricketers' Inn caught fire. Anxious hands made light work and 108 gallons were saved.

BOOST DANISH RESORT

COPENHAGEN @—An all-out drive is planned to put the Danish island of Bornholm in the Baltic on the world tourist map. The 150-square-mile island is an eight-hour sea trip from Copenhagen.

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HOUSEKEEPING

VEGETABLES TREAT ONE WELL BUT MUST BE TREATED WELL THEMSELVES

Vegetables treat you well and give you good dividends of food value only if they are treated well by the gardener, the retailer and the cook. Of the three perhaps the cook must take most of the blame for the uninteresting and unappetizing vegetables that are often served in homes and restaurants.

The slogan, "cook vegetables in as little water as possible, for as short a time as possible, in a closely covered pan", has become almost a battle cry of nutritionists in their war on malnutrition. Many families have had more enjoyment in their cabbage and carrots since the homemaker learned to cook them by recommended methods. New methods of serving old, familiar vegetables will often arouse interest and appreciation and the occasional use of an unfamiliar one will be welcomed.

Home economists suggest these ways of using common vegetables.

PARSNIP FADDIES

2 cups cooked, mashed parsnips
1 tablespoon flour
1 egg
salt and pepper to taste

Combine parsnips, flour and slightly beaten egg. Season with salt and pepper. Drop by spoonfuls on a greased hot frying pan and fry to a golden brown, turn and brown other side. Serve hot. Yield: six servings (12 puffs).

STEAMED RED CABBAGE

6 cups finely shredded red cabbage
2 tablespoons butter
1/4 cup vinegar

Salt and pepper to taste

Melt butter in a heavy frying pan. Add onions, cover and cook slowly until tender, about 1-5 minutes. Blend in flour and cook until it becomes frothy, about one minute. Add hot milk gradually and cook, stirring constantly, until thickened. Season with salt and pepper. Yield: six servings.

BAKED TURNIPS

Slice raw turnips and place in layers in a greased casserole. Sprinkle each layer with salt, pepper and a very little nutmeg. Add milk to half fill the dish. Top with crumbs and dot with butter or grated cheese. Bake in a moderately hot oven, 375 F., until tender, about 1 hour.

SET COTTON RECORD

MANCHESTER, England @—The United Kingdom cotton industry achieved a post-war record with a weekly cotton output of 21,840,000 pounds in the second week of October. Up to that point the year's output was 823,000,000 pounds against 770,500,000 in the same period last year.

Harry Bowman's Daughter Hurt

Ann, the twelve year old daughter of Hon. Harry Bowman, minister of agriculture in the provincial government, is recovering from the effects of a broken collar bone and head injuries suffered recently in Victoria. Miss Bowman was in collision with a car at Pandora and Blanshard Streets while on her way home after having been skating at the Victoria Memorial Arena.

NEW POLAR JOURNAL

OSLO, Norway @—Plans are being made for a new periodical devoted exclusively to Polar affairs, sponsored by a number of civic leaders. The new journal will contain reports of extensive work carried on by Norwegians in the Arctic and Antarctic regions.

PRINCE RUPERT DAILY NEWS

Thursday, November 16, 1950

From 1939 to 1949 the net, what is believed to be the national income of Canadians world's largest deposit of limonite, climbed from \$4289 million to \$12,900 million.

Alard Lake in Quebec.

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